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# BEEF CHART

## IDENTIFICATION

### WHOLESALE AND RETAIL CUTS

U.S. DEPARTMENT OF AGRICULTURE  
BUREAU OF AGRICULTURAL ECONOMICS  
DIVISION OF LIVESTOCK, MEATS AND WOOL

RECEIVED  
MAY 10 1950  
U.S. DEPARTMENT OF AGRICULTURE  
DIVISION OF LIVESTOCK, MEATS AND WOOL

① HIND SHANK  
1 TO 3 SOUP BONES  
4 - HOCK

② ROUND  
1 TO 14 ROUND STEAKS  
15 HEEL OF ROUND

③ RUMP  
STEAKS OR ROASTS

④ LOIN END  
1 TO 6 SIRLOIN STEAKS

⑤ SHORT LOIN  
1 TO 3 CLUB OR DELMONICO STEAKS  
4 TO 11 PORTERHOUSE STEAKS

⑥ FLANK  
1 - FLANK STEAK  
2 - STEWS OR HAMBURGER

⑦ RIB  
1 TO 4 RIB ROASTS  
5 SHORT RIBS

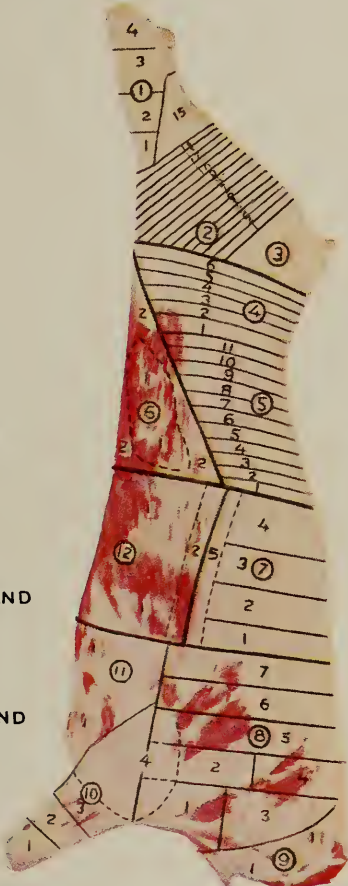
⑫ PLATE  
1 - STEWS OR BONED AND ROLLED ROASTS  
2 - SHORT RIBS

⑪ BRISKET  
1 - STEWS OR BONED AND ROLLED ROASTS

⑧ TRIMMED CHUCK  
1 & 2 BOTTOM CHUCK ROASTS  
3 & 4 TOP CHUCK ROASTS  
5 TO 7 CHUCK RIB ROASTS

⑩ FORE SHANK  
1 TO 3 SOUP BONES  
4 - SHOULDER CLOD

⑨ NECK  
1 - BONELESS ROASTS  
STEWS OR HAMBURGER



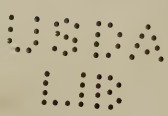
*Numerals in circles ○ refer to wholesale cuts and major subdivisions of such cuts. Other numerals refer to retail cuts*

### WHOLESALE CUTS AND SUBDIVISIONS

#### ALL PERCENTAGES BASED ON CARCASS WEIGHT

① TO ⑥ HINDQUARTER..... 48.0%	⑦ TO ⑫ FOREQUARTER..... 52.0%
① TO ③ ROUND AND RUMP..... 24.0	⑦ RIB..... 9.5
① HIND SHANK..... 4.0%	⑧ & ⑨ CHUCK..... 22.0
② BUTTOCK..... 15.0	⑧ TRIMMED CHUCK..... 17.0%
③ RUMP..... 5.0	⑨ NECK..... 5.0
④ & ⑤ FULL LOIN INC. SUET 20.5	⑩ FORE SHANK..... 5.5
④ LOIN END..... 7.0	⑪ BRISKET..... 6.5
⑤ SHORT LOIN..... 10.5	⑫ PLATE..... 8.5
KIDNEY KNOB..... 3.0	
⑥ FLANK..... 3.5	

5A DISTRIBUTED COURTESY  
NATIONAL LIVESTOCK AND MEAT BOARD  
407 SOUTH DEARBORN STREET  
5A CHICAGO, ILL.





## BEEF CUTS AND THEIR USES

Description	Cut	Characteristics of Cut	Uses	Extra Edible Parts and How Prepared
The flesh of beef is light cherry red in color. The lean is fine grained and "velvety" in appearance. It should be well marbled with fat. The fat is firm and creamy white. The character and amount of fat is an indication of quality in beef. Bones should be porous and pinkish rather than flinty white.	Neck	Juicy and well-flavored	Soups, stews, corning	Heart— Roasted, stewed, braised
	Chuck	Good quality, muscles do not run in one direction.	Roast (5th rib), steaks, pot roasts, stews boiling meat.	Kidney— Broiled, stewed, fried
	Rib	Rich flavor, very tender, easy to carve.	Roasts, steaks	Liver— Sautéd, baked, meat pie
	Plate Plate Brisket Short ribs	Lean and fat in layers. Fat sweet and good for boiling.	Plate — (boned and rolled; fresh or corned) stews, roasts, boiling meat Short ribs—roasts, boiling meat	Tongue— Corned, smoked, pickled, boiled
	Fore shank	Bone and gristle, varying amounts of lean	Soup, stews, hamburger	Tripe— Pickled, creamed, breaded
	Round	Tender, well flavored, little waste	Steaks, pot roasts, roasts, Swiss steaks	Oxtail— Soup, boiled, braised
	Rump	Juicy meat, good quality	Pot roasts, steaks, corning	
	Hind shank	Bone and gristle, varying amounts of lean	Soups, stews, hamburger	
	Loin	Tender, juicy, sirloin and porterhouse steaks	Steaks, roasts	
	Flank	Two boneless steaks from flank, muscles run lengthwise	Stews, boiling meat, steaks	

## TIME-TABLE FOR COOKING BEEF

Cut	Broiled or Panbroiled	Roasted or Baked	Boiled	Braised
Ribs				
Up to 8 pounds		8-10 min. per pound + 10 min.		
8-12 pounds		12-15 min. per pound + 12 min.		
Over 12 pounds		15-18 min. per pound + 15 min.		
Rump, Round, Chuck		18-20 min. per pound + 20 min.	15-20 min. per pound	45 min.-1 hr. per pound
Short Ribs		18-20 min. per pound	15-20 min. per pound	30-40 min. per pound
Fillet	20 min.	20-30 min.		20-30 min.
Steak				
1 in. thick	8-10 min.			
1½ in. thick	10-15 min.			
2 in. thick	18-25 min.			
Swiss Steak				1-1½ hr.
Corned Beef			40 min.-1 hr. per pound	
Meat Stew (uncooked meat) . . . 3 hr.		Meat Pie (uncooked meat) . . 2 hr.		
Meat Stew (cooked meat) . . . . 1 hr.		Meat Pie (cooked meat) . . 45 min.		
These apply to other meats as well as beef				





